

## SELF INSPECTION SHEET

**Complete this form before opening your facility. Keep it available for Health Department's inspection.**

**Establishment Name:** \_\_\_\_\_

**Location of booth:** \_\_\_\_\_

**Date:** \_\_\_\_\_ **Time of Self-Inspection:** \_\_\_\_\_

### Check One

**Yes      No**

- |   |                          |                          |
|---|--------------------------|--------------------------|
| 1. Are your foods, water, ice, syrups, etc. obtained from a health department approved source?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Are your foods covered to protect them from dust, flies, children's fingers and tongues.   | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Are your foods and ice stored off the ground a minimum of six (6) inches and paper goods a minimum of four (4) inches?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Do you have tongs, paper, etc. to comply with <u>No Bare Hand Contact</u> of ready-to-eat foods?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Are your workers wearing clean clothes and have clean hands and fingernails?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Have you checked to make sure none of your sales people have a bad cold or are sick?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Do you have water, soap, paper towels, or other approved hand washing facilities in your booth?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Do you have adequate wash sinks with bleach available? Bleach loses strength with age. Use a new bottle.   | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Has the Health Department inspected and approved any perishable products that require refrigeration?<br>Examples: Fish, poultry, meat products, milk products. | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Have you made sure that the people who might handle money wash their hands and put on gloves before handling wrapped foods?                                   | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Are all refrigerators cooler than 45° and equipped with an accurate thermometer? Do you have a metal-stemmed thermometer for checking hot food temperatures?  | <input type="checkbox"/> | <input type="checkbox"/> |

**You must be able to answer YES to all questions before opening your facility**

**Please be sure these items are in compliance BEFORE your first inspection. Consult with Central District Health Department about Item 9 prior to event.**

**Print your name** \_\_\_\_\_

**Signature** \_\_\_\_\_